

# Nika u

## STARTER ENTREE

<b>Fresh homemade cob loaf &amp; dips</b>	18	<b>Mussel Pot</b> gfa/df	19
Served with salted herb tangerine butter, tomato & korengo relish, kaffir lime hummus		Half a dozen green lip mussels, garlic seafood broth, grilled ciabatta bread	
<b>Creamy seafood chowder</b>	19	<b>Gourmet Beef Salad</b> gf/df	18
With grilled specialty bread		Mixed greens with carrot, kumara, baby beetroot, cucumber, cherry tomatoes, toasted nuts & raisins with balsamic dressing	
<b>Falafel</b> gf / df	20	<b>Pork Belly</b> gf / df	18
Chickpea falafel with sprouts and spices resting on beetroot hummus, coriander mint pesto, petit side salad		Slow cooked honey pork belly, sauerkraut, parsnip puree, pickled apple, rice crisp	

## MAIN COURSE

<b>Beef Eye Fillet</b> gf	48
Marinated in smoked paprika and herb oil, potato rosti, petit vegetables, pickled shallots, pea puree, mushroom sauce	
<b>Slow cooked NZ lamb shank</b> gf	34
Served with kumara mash, steamed vegetables, grilled vine tomato and red wine jus	
<b>Fish of the day</b> gf / df	44
Today's catch served with market vegetables or salad greens	
<b>Orient &amp; Express</b> gf / df	32
Stir fried chicken with Asian vegetables in soy & ginger, served with steamed rice	
<b>Smoked BBQ Pork Ribs</b> gf	38
Onion rings, potato wedges, broccoli, apple onion relish, petit salad	
<b>Twisted Mac &amp; Cheese</b>	28
In creamy sauce with bell pepper, spinach, sprinkled with parmesan	



# Nikau

## PLANT BASED

**Mushroom Risotto** gf / df 28  
 Creamy risotto with grilled mushrooms and a delicate creamy almond sauce, topped with dried onions, baby spinach and candied walnuts

**Roasted Cauliflower** df 28  
 Cumin rice flour battered cauliflower, semolina gnocchi, chilli plum jam, pesto crumb, pickled vegetables

## BURGERS

**Chicken burger** 28  
 Grilled chicken breast, bacon, cheese, lettuce, tomato periperi and steak fries

**Lamb burger** 28  
 Prime lamb mince pattie with Moroccan spices, tomato, onion, cheese, lettuce and steak fries

## SIDES

**Steak fries** 10

**Onion rings** 10

**Steamed vegetables** 10

**Garden salad** 10

**Free range fried egg** 7

## PIZZA

25  
**Meat lovers**  
 Bacon, salami, chorizo, sweet onion relish, bbq sauce

25  
**Tangy Chicken**  
 Tomato base, onion, garlic, smoked Cajun chicken, jalapeno mixed pepper, olives and mozzarella

25  
**Vegetarian**  
 Sweet corn, mushroom, beetroot, mixed pepper, spinach, pesto and mozzarella

## DESSERT

**Pavlova** 20  
 Cream chantilly, passion fruit compote, seasonal fruits & berries

**Nikau delight** 20  
 Trio of ice cream, brandy snap crust, cream chantilly, and Turkish glaze

**Homemade Tiramisu** 20  
 Coffee soaked sponge fingers and rich mascarpone cream, dusted with cocoa powder

**Chocolate Mud Pudding** v / df 20  
 Served with mixed berry compote and fresh fruit

For any other dietary requirements please inform our friendly service team  
 gf gluten free / df dairy free / v vegan

